



Chardonnay Pianelle

DOC Ticino, Christian Zündel, 2016

750 ml

CHF 33.-

Art. nr. 10165716

Origin:	Switzerland / Tessin / Sottoceneri
Place name:	Coò, ca. 600 m ü. M.
Grape variety:	Chardonnay
Maturity:	2 to 6 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Grilled fish, Whole baked fish
Vinification:	fermentation in wooden barrel, pressed carefully and immediately, fermentation in cement tank
Harvest:	hand-picking, strict selection
Maturation:	in cement egg, in used barriques, on the yeast, bâtonnage
Maturation duration:	18 months
Volume:	12.0 %



Certified integrated production



Vegan